

USE FOR

- Mojitos
- Mint Juleps
- Basil cocktails
- Smashes
- Herb garnishes
- Any drink that includes fresh herbs in the build, shake, or garnish

TOOLS

- Muddler
- Bar spoon
- Shaker tin or serving glass
- Hawthorne strainer
- Fine mesh strainer
- Garnish knife or scissors (if needed)



HERB HANDLING METHOD

METHOD

1. Follow the recipe exactly for the herb used in the drink.
2. Handle herbs gently unless the recipe specifically calls for muddling.
3. Press or slap herbs only enough to release fresh aroma.
4. Do not overwork herbs or let them turn bitter.
5. Double strain when needed to keep small herb pieces out of the finished drink.
6. Garnish with a fresh herb piece if the recipe calls for it.





BARTENDER NOTES

- Mint should be pressed gently, not shredded.
- Basil can turn bitter if over-muddled or left in the drink too long.
- Double strain helps keep shaken herb drinks clean and polished.
- Herb garnish should look fresh, smell fresh, and never appear bruised or tired.
- The goal is clean herb aroma and controlled flavor, not a grassy or vegetal finish.

Target Result:

Fresh, clean, aromatic, and free of unwanted herb debris.

